

Viticcio Chianti Classico DOCG

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 95% Sangiovese, 5% Merlot

WINEMAKING: Alcoholic fermentation at 26-30°C in stainless steel and maceration for 15 days.

AGING: 12 months in barriques & Slavonian Oak Barrels

THE STORY

Viticcio has been making wines since 1964, among the rolling hills of Greve in Chianti, in the very heart of Chianti Classico. The winery has grown to encompass 120 hectares of estate-owned land among the hills of Chianti Classico and Maremma.

PHILOSOPHY: Viticcio stands tall by the efforts of its team. Young and invested, they are able to carry out a philosophy of sustainability and greater land stewardship that can express the beauty of Chianti Classico and Maremma through organic and biodynamic means.

BIOGRAPHY: Head Winemaker - Daniele Innocenti. Born in 1977, Daniele was born in Greve just across the vineyards he tends to now. He began his time at Viticcio in 2005.

THE ADJECTIVES

OVERALL: Brilliant & Balanced

AROMAS / FLAVORS: Red Fruits, Plums, Violet, Toasted Cacao, Underbrush, Tobacco

MOUTHFEEL: Composed with Lingering Tannins

THE SELLING POINTS

History & Passion in One Delicious Bottle

AWARDS: 92pts James Suckling

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice

PAIRINGS: Short Rib Pappardelle, Stewed Beef in Red Wine Sauce



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